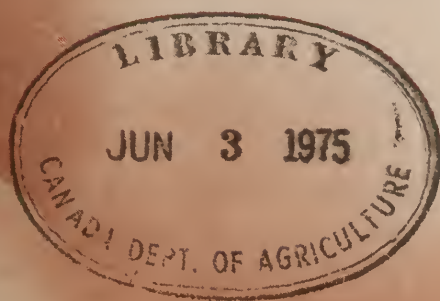


# HANDLING EGGS FROM PRODUCER TO RETAILER

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## PRODUCER

As a producer it is your responsibility to ensure a steady production of high quality eggs. It is most important to replace flocks on schedule; feed hens a balanced ration; and provide a continuous supply of clean fresh water. Most successful producers:

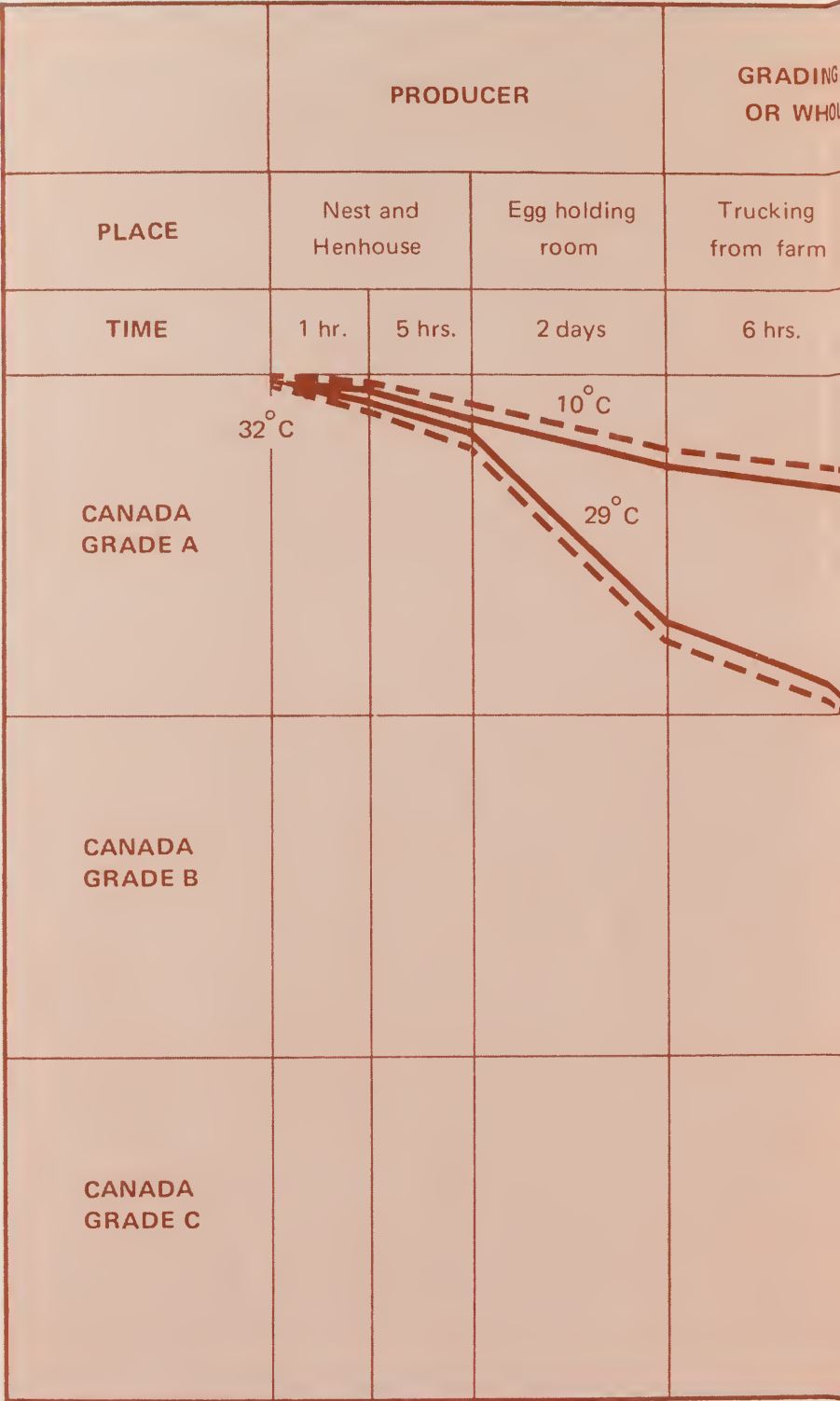
- Keep nests and cages clean to avoid soiling of eggs.
- Provide adequate controls against fly and rodent infestation.
- Arrange facilities to have a continuous flow of eggs, for efficiency and quality control.
- Keep mechanical egg collectors clean and in good running order.
- Gather eggs several times daily in clean trays or wire baskets that allow adequate circulation of air.
- Wash hands before gathering eggs by hand.
- Handle carefully to avoid cracked eggs, which reduce profits.
- Segregate thin-shelled and cracked eggs from others.
- Place eggs in cooler immediately after gathering.
- Make sure that egg cooler is large enough (4.6m<sup>3</sup> per 1,000 hens); suitably constructed for proper sanitation; and adequately insulated for economic operation and efficiency.
- Keep egg room clean and free of offensive odors at all times.
- Sort eggs according to age of birds.
- Ship ungraded eggs at least twice a week to an egg grading station.

## GRADER AND PACKER

A quality control program is necessary at farm and plant level. As grader and packer you can help the producer develop his program and arrange the plant program to provide a continuous check on grading and packing. In addition:

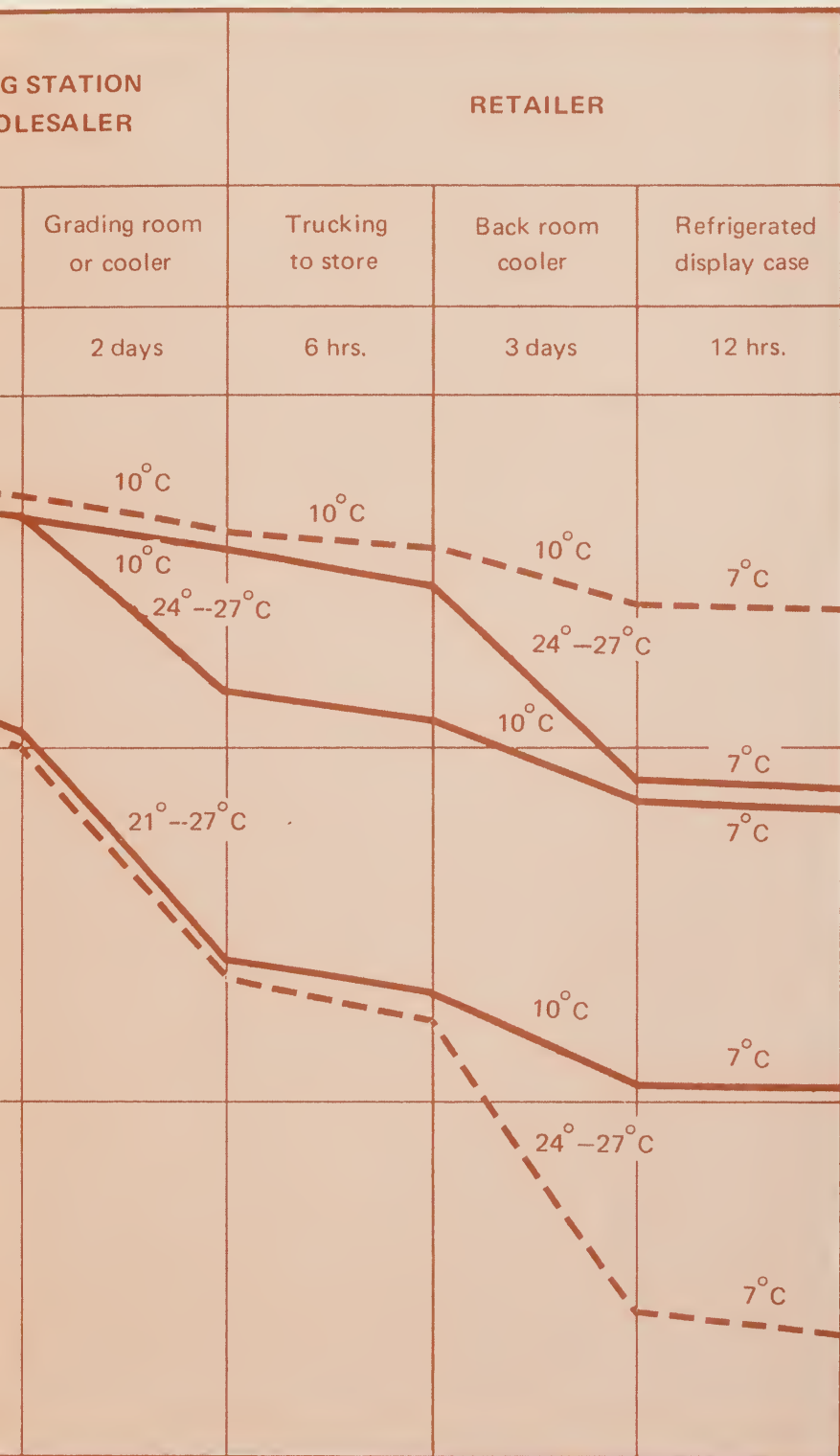
- Keep eggs under controlled temperature and humidity at all times.
- Do not allow a backlog of ungraded eggs to accumulate.
- Grade ungraded eggs of marginal quality either by hand or on slow-moving machines.
- Have grading equipment serviced periodically. Keep vital parts on hand to prevent extended shut down.

REFRIGERATE EGGS TO



- Prevent fatigue and increase efficiency by relieving operators on modern mass-candling machines at least every two hours.
- Remove eggs from cases carefully when placing them

## TO RETAIN QUALITY



on washer or grading machine; rough handling causes floating air cells and cracked eggs.

- Keep wash water clean and at controlled temperatures; avoid long exposure of eggs to high

temperatures.

- Do not leave eggs in machines at recess or lunch breaks.
- Dry eggs immediately after washing.
- Adjust and balance egg-weighing scales frequently.
- Use wire cases for rapid cooling.
- Use only new and precooled packaging materials.
- Pack eggs large end up.
- Place graded eggs immediately in a temperature —
- controlled cooler.

## WHOLESALE AND RETAILER

Eggs are one of the fastest turnover products in your store, with the greatest profit yield for space required. Care taken by the producer, grader and packer ensures you of a high quality product. To maintain this quality:

- Buy graded eggs, from reliable suppliers.
- Check quantity and grades of eggs with invoice on arrival.
- Have suppliers code-date cartoned eggs to facilitate rotation of stock.
- Buy quantities in keeping with sales, for fast turnover.
- Store all reserve stocks under controlled temperatures of  $10^{\circ}$ - $13^{\circ}$ C and relative humidity of 70-85%.
- Store eggs separately from fruits, vegetables and other sources of strong odors, as these are readily absorbed and cause off-flavors in eggs.
- Avoid sharp changes in temperature to prevent sweating; moisture causes mold formation and bacterial growth, resulting in off-flavors.
- Handle eggs carefully to avoid damage and leakage, which make displays untidy.
- Merchandise shell eggs in properly refrigerated display cases ( $10^{\circ}$ - $13^{\circ}$ C).
- Arrange eggs according to grade in display cases.
- Rotate eggs in sales counter according to coding.

## IMPORTANT

Eggs deteriorate with age. The rate of decline in quality is influenced by length of holding time, temperature,

humidity, sanitation, handling and packaging.

Be kind to your eggs and keep them cool; there is reward in refrigeration care.

**MORE INFORMATION MAY BE OBTAINED FROM THE FOLLOWING CANADA DEPARTMENT OF AGRICULTURE DISTRICT OFFICES.**

<i>British Columbia</i> . . . . .	Room 311, 549 Columbia St., New Westminster, B.C. V3L 1B2
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